

St. Lucy Buns



Ingredients

- 3/4 cup margarine
- 2 cups milk
- 4 tsp yeast
- pinch of salt
- 3/4 cup sugar
- 1/2 tsp saffron or turmeric
- 1 tsp cardamom or mace
- 5 cups bread flour

Method

1. Melt the butter, then in a large mixing bowl add to it the milk, yeast, salt, sugar, and spices.

2. Slowly add the flour by stirring and then knead gently until it comes together and peels off the sides of the bowl.
3. Cover and rise for 30 minutes or until double in size.
4. Knead and shape, then cover baking trays and rise for 30 minutes or until double in size.
5. Bake 10 minutes at 225C / 435F.

Notes

Makes 12.

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